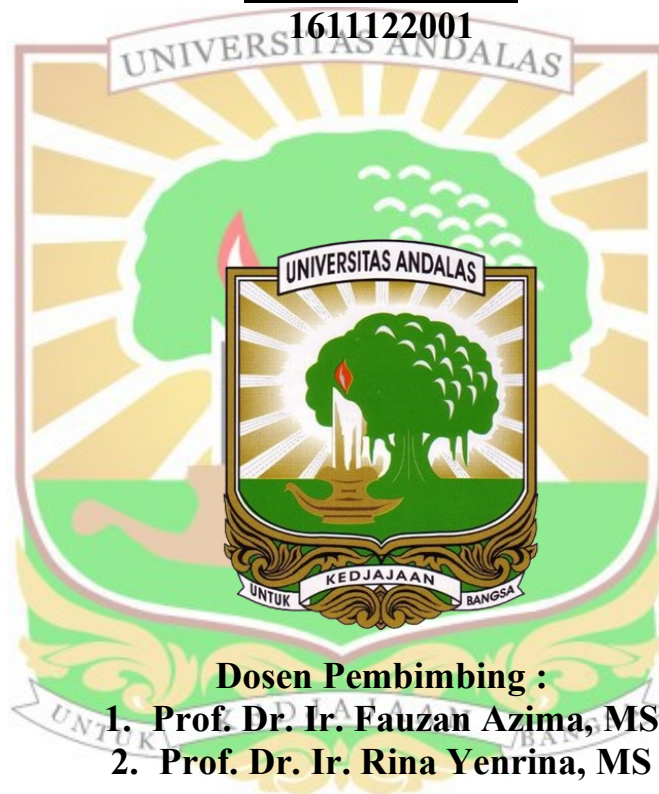


**PENGARUH PENAMBAHAN BUBUK CASSIA VERA
(*Cinnamomum burmannii*) TERHADAP KARAKTERISTIK MUTU
KUE KEMBANG LOYANG**

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**Pengaruh Penambahan Bubuk Cassia Vera (*Cinnamomum burmanii*)
terhadap Karakteristik Mutu Kue Kembang Loyang)**

Elfi Deswita, Fauzan Azima, Rina Yentrina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk cassia vera terhadap karakteristik mutu kue kembang loyang, untuk mengetahui penambahan bubuk cassia vera yang tepat sehingga menghasilkan karakteristik yang terbaik dan disukai oleh panelis serta untuk melihat pengaruh penambahan bubuk cassia vera terhadap kerusakan lemak pada kue kembang loyang. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu perlakuan A (tanpa penambahan bubuk cassia vera), B (penambahan bubuk cassia vera 0,5%), C (penambahan bubuk cassia vera 1%), D (penambahan bubuk cassia vera 1,5%), dan E (penambahan bubuk cassia vera 2%). Hasil penelitian menunjukkan perbedaan penambahan bubuk cassia vera memberikan pengaruh nyata terhadap kadar lemak, nilai aktivitas antioksidan, skor organoleptik warna, aroma dan rasa namun tidak berpengaruh nyata terhadap kadar air, abu dan skor organoleptik tekstur. Penambahan bubuk cassia vera 1,5% merupakan perlakuan terbaik berdasarkan hasil organoleptik dengan penerimaan panelis terhadap warna 4,20 (suka), aroma 4,40 (suka), rasa 4,50 (suka), dan tekstur 4,30 (suka). Penambahan bubuk cassia vera mampu memperlambat proses kerusakan lemak pada kue kembang loyang selama penyimpanan.

Kata Kunci : cassia vera, kue kembang loyang, karakteristik mutu.

Effect of the Addition of Cassia Vera Powder (*Cinnamomum burmanii*) on the Quality of the Kue Kembang Loyang

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ABSTRACT

This research aims to determine the effect of adding cassia vera powder on the quality of the kue kembang loyanga nd to determine the appropriate addition of cassiavera powder to the characteristics of total quality, to determine the appropriate addition of cassiavera powder to produce kue kembang loyang with the best characteristics and acceptance rates from panelists and to see the effect of adding cassia vera powder to fat damage in the kue kembang loyang. This research using Completely Randomized Design (CRD) with 5 treatments: treatment A (without the addition of cassiavera powder), treatment B (addition of 0,5% cassiavera powder), treatment C (addition of 1% cassia vera powder), treatment D (addition of 1,5% cassia vera powder), treatment E (addition of 2% cassiavera powder). The results showed that the addition of cassia vera powder had a significant effect on fat content, antioxidant activity values, organoleptic scores of colour, aroma and taste but had no significant effect on moisture content, ash content and texture oranoleptic scores. The addition of 1.5% cassia vera powder was the best treatment based on organoleptic results acceptance panelists on color 4.20 (like), aroma 4.40 (like), taste 4.50 (like), and texture 4.30 (like). The addition of cassia vera powder was able to slow down the process of fat breakdown in kue kembang loyang during storage.

Keyword : cassia vera, kue kembang loyang, quality characteristic.